

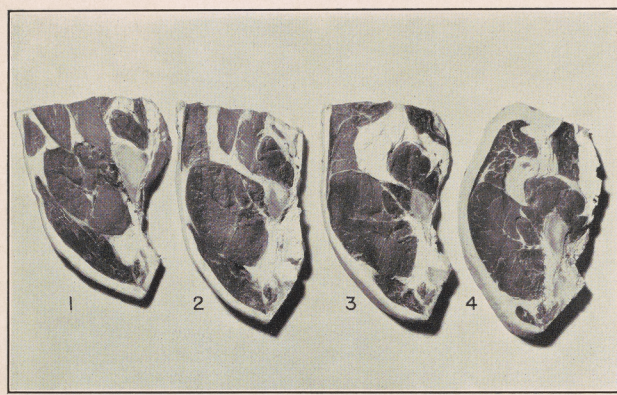
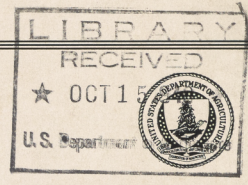
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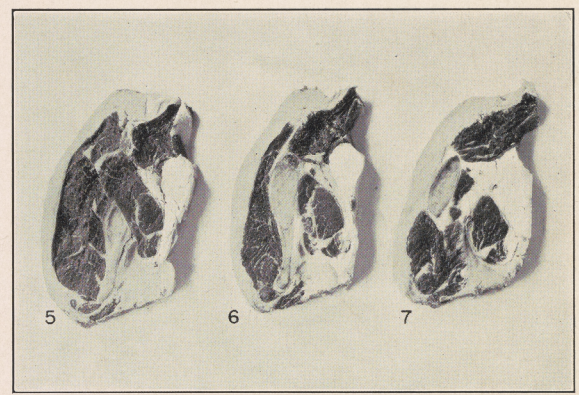
1.9
EX892E



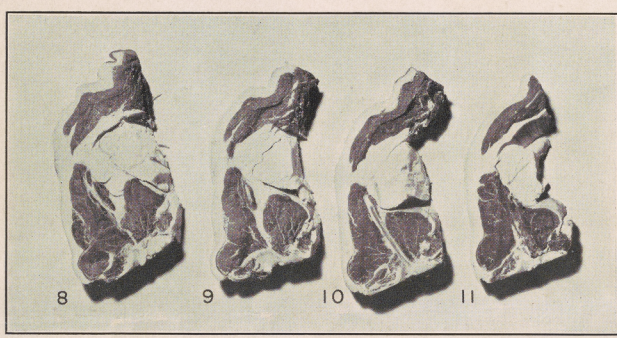
STEAKS FROM LOIN OF BEEF



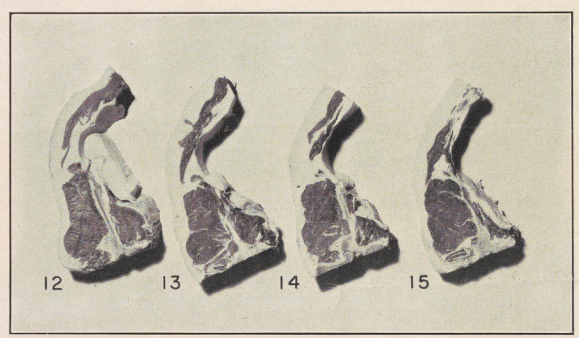
1, 2, 3, and 4—SIRLOIN STEAKS
1—First steak next to rump



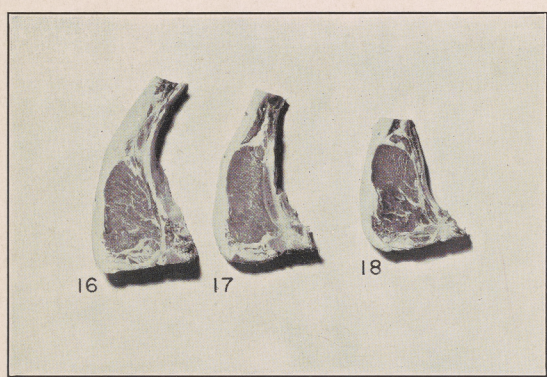
5, 6, and 7—SIRLOIN STEAKS
5—Flat-bone sirloin 6 and 7—Pin or hipbone sirloin steaks



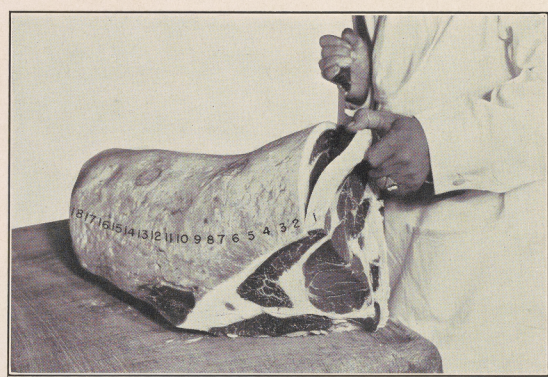
8, 9, 10, and 11—PORTERHOUSE STEAKS
With larger tenderloin (8—First cut toward sirloin)



12, 13, 14, and 15—PORTERHOUSE STEAKS
With small tenderloin (15—Toward rib)



16, 17, and 18—TRIMMED SHORT CUT CLUB STEAKS
16—Next to second cut porterhouse 18—Next to rib
Club steaks are end of loin and include the thirteenth rib



WHOLESALE CUT OF BEEF
One rib on loin (See chart 6.1, wholesale cut G)

Prepared by Extension Service, in cooperation with the Agricultural Marketing Service,
United States Department of Agriculture, Washington, D. C.

Group No. 6.—Meat Identification (Chart No. 6.5). Group of seven charts. Price 15 cents. Issued 1939.